

NEIPA niskoalkoholowa

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **11**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **57.1 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilznieński | 1 kg (13.3%) | 81 % | 4.5 |
| Grain | Briess - Pale Ale Malt | 4.5 kg (60%) | 80 % | 8 |
| Grain | Płatki owsiane | 1.2 kg (16%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (5.3%) | 85 % | 3 |
| Grain | płatki żytnie | 0.4 kg (5.3%) | 80 % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 15 min | 12.6 % |
| Dry Hop | Sorachi Ace | 100 g | 2 day(s) | 12.5 % |
| Dry Hop | Mosaic | 100 g | 2 day(s) | 11.3 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|---------|------------|
| wozem jestem fm 56 | Ale | Liquid | 1200 ml | --- |